

CHEF IAN KITTICHAÏ'S

IRON CHEF THAILAND SPECIALS

SET DINNER MENU • \$78++ PER PERSON  
\$28++ WINE PAIRING OPTION

**FRIED MUSSELS** หอยทอด

STIR-FRIED WITH GARLIC CHIVES, BEANSPROUTS AND HOMEMADE SRIRACHA SAUCE  
Movia Rebula Ribolla Gialla 2020

OR

**GRILLED BABY OCTOPUS** ปลาหมึก

SERVED WITH A DIP OF BIRD'S EYE CHILLI, GROUND PEANUTS AND SWEET CHILLI IN SEAFOOD SAUCE  
Movia Rebula Ribolla Gialla 2020

**CORN CAPPUCCINO** คาปูชิโนข้าวโพด

SWEET CORN CREAM SOUP

OR

**DITOM KLONG TALAY** ต้มโคล้งทะเล

SPICY SUN-DRIED FISH BROTH WITH SEAFOOD

**KAGOSHIMA BEEF** ข้าวมันเนื้อ

A4 KAGOSHIMA STRIPLOIN IN A CREAMY RED CURRY AND COCONUT FOAM, SERVED WITH SWEET POTATOES AND PANDAN RICE  
Movia Rodri Pinot Noir 2017

OR

**LOBSTER** ล็อบสเตอร์ตุ๋นกะทิ

POACHED COCONUT LOBSTER SERVED WITH THAI BOUILLABAISSE  
Movia Rodri Pinot Noir 2017

**PIAKPOON BUA LOY** เปียกปูนบัวลอย

STEAMED RICE-FLOUR PUDDING WITH COCONUT MILK AND ASSORTED CONDIMENTS

OR

**PHUKETTOWN CREPE** ขนมอาโป้ง

CLASSIC PHUKET-STYLE CREPE AND ASSORTED CONDIMENTS

名厨 IAN KITTICHAJ

《铁人料理》创意菜肴

晚餐4道菜套餐 \$78++ 每位

\$28++ 葡萄酒搭配

炸贻贝

用韭菜、豆芽和自制辣椒酱翻炒  
Movia Rebula Ribolla Gialla 2020

或

烤小章鱼

搭配乌眼辣椒、花生碎和甜辣海鲜酱  
Movia Rebula Ribolla Gialla 2020

玉米卡布奇诺

甜玉米奶油汤

或

酸辣海鲜汤

辣味鱼干汤配海鲜

鹿儿岛牛肉

A4鹿儿岛西冷牛排配奶油红咖喱和椰子泡沫，搭配红薯和斑兰饭  
Movia Rodri Pinot Noir 2017

或

龙虾

水煮椰汁龙虾搭配泰式鱼汤  
Movia Rodri Pinot Noir 2017

泰式椰奶汤圆

蒸米粉布丁搭配椰奶和各种配料

或

普吉镇可丽饼

经典普吉岛式可丽饼和各种配料